

Oriens Cafe

1100 Long Pond Rd Country Village Plaza 14626-1177 · +15856633291 · Updated: Jan 14, 2026

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SALADS 6

Italian Caprese	\$7.95
fresh mozzarella, mixed greens, tomatoes, balsamic vinaigrette, and fresh bread.	
Italian Field Greens	\$7.95
feta, mixed greens, dried cranberries, riviera dressing, and fresh bread.	
Antipasti	\$7.95
roasted red peppers, mixed greens, tomatoes, black olives, salami, balsamic vinaigrette, and fresh bread.	
Buffalo Chicken	\$7.95
cheddar, mixed greens, grilled chicken, buffalo sauce, blue cheese, and fresh bread.	
Cran-almond	\$7.95
feta, mixed greens, diced cranberries, sliced almonds, balsamic vinaigrette, and fresh bread.	
Mixed Greens	\$7.95
feta, mixed greens, almons, tomatoes, riviera dressing, and fresh bread.	

SOUP OF THE DAY 2

Soup	AVAILABLE OPTIONS
ask your server or check the daily specials for our soup of the day.	Cup: \$2.99
	Bowl: \$4.99
Chili	AVAILABLE OPTIONS
	Cup: \$3.49
	Bowl: \$5.49

SANDWICHES 15

Italian Caprese	\$7.95
fresh mozzarella, tomatoes, basil pesto, extra virgin olive oil, balsamic vinegar and mixed greens.	
Classic Cheddar Melt	\$7.95
cheddar, sundried tomato pesto, black olives and mixed greens.	
White Tuna Melt	\$7.95
mozzarella, extra virgin olive oil, mayo, and mixed greens.	
Grilled Chicken Breast	\$7.95
provolone, basil pesto, tomatoes, rosemary aioli, and mixed greens.	

Prosciutto Di Parma	\$7.95
fresh mozzarella, basil pesto, extra virgin olive oil, and balsamic vinegar.	
Roast Turkey Breast	\$7.95
cheddar, tomatoes, mayonnaise, and mixed greens.	
French Dip	\$7.95
roast beef dipped in hot red osier au jus, topped with provolone and horseradish sauce.	
White Meat Chicken Salad	\$7.95
swiss cheese, cranberries, almonds, mayonnaise and mixed greens.	
Southwest Chicken Breast	\$7.95
hot pepper cheese, roasted red peppers, southwest chipotle pesto, mayonnaise and mixed greens.	
Turkey Melt	\$7.95
mozzarella, mixed greens, and riviera dressing.	
Honey Ham & Cheese	\$7.95
cheddar, tomatoes, and riviera dressing.	
Buffalo Chicken Breast	\$7.95
cheddar, tomatoes, buffalo sauce, blue cheese, and balsalmic vinegar.	
Chicken Italiano	\$7.95
mozzarella, roasted red peppers, extra virgin olive oil, and balsamic vinegar.	
Tomato Formaggio	\$7.95
fresh mozzarella, cheddar, swiss, tomatoes, and mayonnaise.	
Little Italy	\$7.95
honey ham, salami, mozzarella, mixed greens and basil pesto.	

PASTA & RISOTTA 4

Ziti	AVAILABLE OPTIONS
	\$5.95
	Add Mozzarella: \$0.50
Pasta El Forno	AVAILABLE OPTIONS
	\$6.95
	Add Mozzarella: \$0.50
Risotto	AVAILABLE OPTIONS
	\$6.95
	Add Mozzarella: \$0.50
Lasagna	AVAILABLE OPTIONS
	Lb.: \$8.00
	Add Mozzarella: \$0.50

GELATO & PASTRIES 1

Gelato & Pastries

authentic italian pastries and gelato made on site using recipes designed by italian pastry chef salvatore garofalo.

SPECIALTY CAKES 15

Davina

white chocolate mousse with sage and ginger, raspberry, and frutta di bosco layer

Gelato Cake

choose from any of our gelato flavors with your choice of one of our flavored glazes (chocolate, caramel, coffee, mint, whipped cream, strawberry, cherry, blueberry, or mixed berry)

Gelato Log

Italian Cheesecake

mixture of three cheeses with choice of fruit or chocolate ganache topping

Madagascar

banana mousse, mango and raspberry layer with a hazelnut bottom

Night And Day

white and milk chocolate mousse with diced orange peels and chocolate sponge cake

Primavera

pistachio cake, frutta di bosco and lemon mousse

Profiterole Pyramid

Ricotta Mocha

ricotta mousse with mocha layer

Rosce

chocolate cake, hazelnut butter, chocolate crunchies and hazelnut mousse

Sponge Cake

rum, lemon or orange flavored cake, filled with ricotta, chocolate or vanilla pastry cream & topped with whipped or butter cream frosting with or without nuts on the sides

Tiramisu

mascarpone mousse and espresso soaked vanilla sponge cake

Torta Sette Veli

seven layer chocolate and hazelnut mousse cake with chocolate crunch bottom

Tres Bon

dark, milk and white chocolate mousse cake

Vanilla Chocolate

vanilla mousse with a rich chocolate layer, glazed with caramel
